

The contents of this report have been compiled by our project team with oversight from Fyne Futures board. The report sets out the genesis of the project, details of project delivery, what we learned along the way and what we achieved. With thanks to the Community of Isle of Bute for their continued support.

CCF 5372



Bute Carbon Free Food Project

1st April 2018 – 31st March 2019

Final Project Report

Reeni Kennedy-Boyle

Sandy Ogilvie

Supported by Ronnie Armstrong

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Who we are



Futures Ltd

Our Community – Our Environment – Our Actions

81 Victoria Street
Isle of Bute
PA20 0AP
01700 503181

www.fynefutures.org.uk



Bute Carbon Free Food – Vegan and Raw Food Cookery Demonstration June 2018

Background

Based on Isle of Bute and with a remit to delivery services across Argyll & Bute, Fyne Futures is a registered charity and established social enterprise. It is a subsidiary of Fyne Homes Ltd, a housing association with a focus on community regeneration and environmental sustainability. Fyne Futures board is independent from Fyne Homes and are fully responsible for good governance in delivery of our charitable objectives¹.

Our volunteer board currently has 10 members of which 9 are resident to Bute. The board has a wide range of experience and expertise – from private, public and third sectors. Two members of our board have specialist knowledge in food production through careers in agriculture and Her Majesty’s Prison Service horticulture training and growing programmes.

Since 2005, Fyne Futures have been delivering a range of carbon saving services and produce including recycling, reuse, local produce and community car club with associated social and environmental benefits to Bute and beyond. Climate Challenge Fund have been an important supporter of our development.

Bute Produce has developed from a healthy eating initiative to supporting employability skills development using horticulture as a vehicle. Having built a good reputation for developing people, in 2013, Fyne Futures board approved a strategy to develop Bute Produce as a Heritage Horticulture Training Centre which would take the best practice from the past and combine with today’s knowledge. Over the two year development phase focus had been on upskilling 2 core staff whilst growing the scale of people supported at the garden and ensuring our environmental objectives were delivered.

Previous Climate Challenge Fund projects:

CCF- 200; CCF-1031; CCF-1392; CCF-2335; CCF-4076, and CCF-4748

Our social enterprise has continued to grow and evolve to achieve sustainability, grow our income and support our social and environmental objectives. Over the course of 2018/19 financial year, we have supported 10 unemployed people with work-based training; and supported 3 volunteers with health and wellbeing issues regain their confidence and undertake skills development that could aid them gain employment, across all our low carbon activities. In addition, there have been 32 volunteers directly connected to Bute Carbon Free Food.



Volunteers – planting seeds and plugs

¹ Appendix 3

Starting Point

Our Community

The project community is the Isle of Bute. This island has circa 6,410 residents – around 60% reside in the main town of Rothesay, whilst the remaining 40% reside in the village of Ardbeg, remote rural villages Port Bannatyne, Kilchattan Bay or remote rural settlements on West Coast of the island and farmsteads. There are clear boundaries to be drawn round the



i Cookery Skills Event

community on Bute and its associated carbon emissions given its island location. The activities of the project are open to all residents and visitors. However there is special focus on our school population and long term unemployed people. In consultation with Rothesay Joint Campus and Bute 16+ Training and Employment Group we have a clear understanding of the value we can add to our community. There are 835 in our school population including nurseries. Bute has a higher percentage of its population leaving school with no qualifications at 33% and 7% of school leavers have no positive destination². There are very limited on island training opportunities despite Agriculture, Forestry and Fishing being 2nd largest employment sector. Circa 14% of our population are income and employment deprived which means there are associated challenges such as food poverty.

Fyne Futures grow and harvest seasonal fruit and vegetables at the Bute Produce site, Ashfield, adjacent to the Rothesay Joint Campus. Horticulture activities have proven effective in supporting long term unemployed and unemployed young people with a range of barriers to re-engage with work and progress to longer term employment or training. Fyne Futures employs 1 Senior Horticulturist and 1 Horticulture Assistant to deliver a range of training and horticulture activities. Horticulture activities are supported by employed trainees and volunteers.

Skills have increased to bring a more professional approach to food production with a view to increasing yield from the site. Skills and capacity within the team have been developed to provide training accredited by the Royal Botanic Garden of Edinburgh as an additional income stream. Training packages have also been developed in relation to grow your own skills, organic seed saving and Master Composting. Skills and capacity at Bute Produce have been developed to increase composting activities.

² Compelling Argyll and Bute Socio Economic Baseline Report July 2015

The Context for Bute Carbon Free Food

There is a high awareness of climate change which has resulted from previous projects focussed on home energy efficiency, business energy efficiency, renewable energy and active travel. There has been some work highlighting food waste as a contributor to our carbon footprint. There has also been focus on growing more local produce to replace long supply chains. There has been limited work undertaken to address carbon literacy around our food and drink supply chain.



Recent community engagement and consultation work saw food identified as a key theme that people wanted to see change. Ideas that were put forward included running a local food festival; creating a food assembly; for Bute to be recognised for good food; for street food produced locally; foraging in local forests and for cooking classes and workshops. (see SURF <https://www.surf.scot/projects/alliance-for-action/rothesay/>)

Subsequent to this, as part of Bute Island Alliance SCIO, a Bute Food & Drink Forum has been set up to take develop these ideas. The group were keen that any project that progresses these ideas should be undertaken in the context of low carbon. The forum would like to develop a strategic food plan to answer many of the key issues on the island. Ideally this project, Bute Carbon Free Food, will kick start the journey towards Isle of Bute Sustainable Food Island with a programme of education, activities and events. The wider aims are:

- 1.Promoting healthy and sustainable food to the public
- 2.Tackling food poverty, diet-related ill health and access to affordable healthy food
- 3.Building community food knowledge, skills, resources and projects
- 4.Promoting a vibrant and diverse sustainable food economy
- 5.Transforming catering and food procurement
- 6.Reducing waste and the ecological footprint of the food system

During the development phase of this project, we accessed CCF development grant. This allowed us to undertake consultation work specific to this project. Utilising the “shifting normal” approach, consultation work was carried out achieving 50 face to face dialogues and there were 42 online survey responses. There were a series of focus groups where 32 young people between ages of 12-15 were engaged during class discussions. A group of 10 employability funded placements learning horticulture formed another group. Overall the proposed project was received well and had a good fit with community priorities identified in previous consultation work. The key areas of focus arising from the development work were:

- A need to raise the knowledge and skills of the community in relation to how they can become involved in the Sustainable Food island. This could be in the form of volunteer training and capacity building;
- The need to make good food locally available and affordable. Hanging baskets, raised beds and vegetable troughs are a good way of achieving this in the early stages.
- Farmers’ market or street fair taster style events are popular. Street food fairs could combine access to food with opportunities to increase knowledge and awareness of the

local food economy.

- There is strong interest in cooking workshops and Grow Your Own workshops, which can form the basis of an education and skills raising activity element;
- As the project matures, there is the potential to offer other ways of making food accessible, for example the mobile grocer van and opportunities to access good food locally.

Headline Achievements

Over the course of our project we had five outcomes that together were expected to deliver 31.0tCO₂e savings. After completion and evaluation of the work done we are delighted to report that we have achieved 131.91 tCO₂e savings, over four times the initial target. The project also aimed at 95.0 tCO₂e lifetime savings and despite the challenges we faced, we delivered over four times this amount also- 405.9tCO₂e lifetime savings.

131.91 tCO₂e savings

405.9 tCO₂e lifetime savings

42 Volunteers

**Over 500
participants**

905 m² brought into

Food Production

OVER 427KG OF BUTE

CARBON FREE FOOD

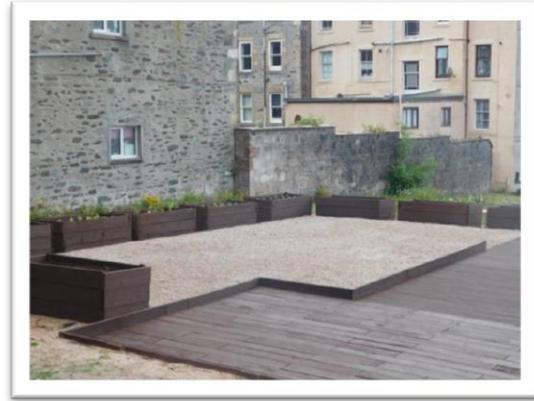
Outcomes

Outcome 1

We will gain estimated carbon savings 1.06 tCO₂e in year 1 with lifetime savings of 5 tCO₂e. We will increase consumption of local and seasonal produce by growing food and making it freely available in 429m² of land in year 1.

Community

We have increased consumption of local and seasonal produce by growing food and making it freely available for all to share. We exceeded our target figure for land being brought into food production. Over 687 m² has been brought into food production. This includes improved amenity by changing a derelict site into an incredible edible accessible garden, saving 8 raised beds from destruction and brought fruit trees into the townscape. In addition, 15 raised beds provided 271 m² of community growing for 14 families. We estimate over 427 kg of food has been harvested from Battery Place and West Church sites in this first year. All activities planned to deliver this outcome were undertaken and achieved.



Over the course of the project we signed up 32 community volunteers in addition to our management board volunteers. We asked these 32 volunteers what they felt motivated them to join the group, and we received 24 responses. Three quarters of respondents said they took part to see a community benefit. Seventeen volunteers said they wanted to take part for a social benefit and this is reflected in our anecdotal video evidence also. Fifteen respondents replied that they wanted to take part for 'health and wellbeing priorities', whilst 5 people replied that they wanted to learn job skills from the experience.

There has been significant change in peoples understanding of the concept and a positive shift in numbers of people who feel this is the right thing to do on Bute. This outcome had been exceeded.

CO₂

We have exceeded our CO₂ target. With a total of 905 m² of growing area freely available to our community, all producing a variety of crops, the estimated carbon saving (rCO₂e/year) is 2.23, with lifetime savings of 11.1 tCO₂e³.

³ CCF Carbon Tool v3.5 Fyne Futures Final Update

Outcome 2

There will be estimated carbon savings of 2.78 tCO₂e, with lifetime savings of 8.4 tCO₂e. We will increase consumption of local and seasonal produce by raising awareness of local produce and shopping choices across our entire community and run cookery classes to increase use of local and seasonal produce for up to 36 unique participants



Community

We have increased consumption of local and seasonal produce by raising awareness of local producers and local shopping choices. Since the start of the project, there have been 44 new customers buying green boxes from Bute Produce. Local suppliers such as Macqueens Butchers of Rothesay are promoting the provenance of their meats, highlighting local grass fed beef and lamb from Bute. They are regularly selling out of their weekend packages. Whilst local green grocer, Jessmay's features local produce on their street display. Burnside Dexter Beef actively took part in the project and have reported that this year's production has completely sold out versus last year where there was freezer stock remaining.

We provided a programme of innovative themed events to increase knowledge and skills in food preparation and cooking. This reached 47 unique participants exceeding our target of 36 people with this part of the project. This also inspired 2 local food bloggers to take part in a local and seasonal cook off.

There was a change to the plan due to supplier failure however the programme of cookery demonstration, classes and events that were delivered received excellent feedback and engaged a wide range of people from our community. This outcome has been exceeded.

CO₂

We have exceeded our CO₂ target. 47 unique individuals attended cookery classes to increase their use of local and seasonal produce. The estimated carbon saving (rCO₂e/year) is 3.64, with lifetime savings of 10.9 tCO₂e. In addition, new green box customers gained during this project year, based on average box weight and customer buying patterns, it is estimated that 3432 kg of fresh, seasonal produce has been purchased. The estimated carbon saving (rCO₂e/year) is 2.8, with lifetime savings of 14.1 tCO₂e⁴. This was not part of the original project and has been a good benefit, representing 33% increase in revenue, for sustainability of Bute Produce.

⁴ Carbon Reporter v3.3 Final Update

Outcome 3

We will increase consideration of carbon in food choices across our entire community and run workshops to encourage up to 100 unique participants to make lower carbon food choices – growing food as a community in public places and growing food at home where space is available. This will result in estimated carbon savings 17.74 tCO₂e per year with lifetime savings of 53.2 tCO₂e.

Community

We have increased consideration of carbon in food choices across our entire community and beyond. Skills and knowledge was developed in 11 horticultural and climate training events. 27 unique participants took part in training events that lasted 2 or more sessions, with many people attending several events.

By the end of the project there were 42 people actively involved by volunteering their time and energy. This includes 10 volunteer board directors of Fyne Futures, 1 of whom played an important role in the steering group. The steering group comprised of 7 individuals, who supported 4 Fyne Futures staff, with planning and resourcing activities and events. In addition, 26 members of the community volunteered at horticultural work parties, where an average of 5 people attended each one. Moreover, Fyne Futures staff also gave many hours of voluntary time.

People were actively engaged in the project by attending scheduled meetings and work parties, events and workshops that we planned, dropping by at events we attended, and purposely visiting Bute to find out about the project. Our community was able to freely access a wide variety of seasonal crops, which were picked and harvested throughout the project. This is estimated at circa 538 from sticker counts at community events and registration documents, where completed.

CO₂

There is estimated carbon savings of 95.45 tCO₂/year, and lifetime savings of 286.3 tCO₂e, from a wide range of people having increased consideration of carbon in food choices. We believe this target to have been exceeded⁵.



v Mobile training session with local nursery

⁵ CCF Carbon Tool v3.5 Fyne Futures Final Update

v Fruit trees in reclaimed barrel



Outcome 4

We will target 200 household over the project to reduce household waste production and materials consumption as people make changes to buying habits, cooking and waste disposal that results in reduction of food waste. This will achieve 9.18 tCO₂e per annum with lifetime savings of 27.50 tCO₂e. We will aim for 20 household to begin composting, reducing food waste going to landfill and achieving estimated 0.2 tCO₂e per annum with lifetime savings of 0.60 tCO₂e.

Community

In addition to horticultural and cookery events and activities, it was expected that a wider audience could be engaged through direct marketing. The Bute Directory was delivered to every household, by the post office, which contained a range of top tips, do's and don'ts, and local options for making low carbon choices. Each directory had a postcard with zero waste recipe on one side and invitation to engage in food diary incentive. This part of the project was least successful, as the postcard returns failed to realise target of 200. Master Composter workshops resulted in just 2 new households confirming they had started home composting. More positively, Good to Go boxes and bags were well adopted at cookery, social and low carbon food events, reducing food waste as a result. The wormery demonstrations at local events proved popular, with around 30 leaflets handed out to interested parties. Successful engagement with schools and nurseries resulted in junior master composters programme with five wormeries set up, and 43 adults and children taking part in workshops to learn about composting, beneficial bugs and use of wormeries. Food waste, waste paper and plant waste from small growing spaces at each location will be diverted from landfill into the wormeries. The community element of this outcome was partially achieved.

In addition, as a demonstration of making best use of resources, waste wood was utilised in a variety of ways. A total of 19,090 kg was used:

- Garden infrastructure such as raised beds, decking areas, vegetable trugs, vertical planters, garden seats and composting bins were built using old pallets, scaffolding boards and packing crates.
- Recycled whisky barrels were used as planters.

CO₂

The carbon savings associated with the composting element of this outcome are unlikely to have been achieved. An estimated carbon savings of 4.72 tCO₂e arises from the project, with 14.20 tCO₂e lifetime savings. However, the carbon savings associated with diverting waste wood, makes a significant contribution to the project. Estimated carbon savings 23.10 tCO₂e/year with lifetime savings 69.30 tCO₂e.

Outcome 5

There will be improvements in our pride of place and to the health and wellbeing of our community through collaborative working; sharing resources; and social inclusion.

Community

The improvements to amenity around the town have received good coverage in local media and on social media. This has been a good indicator that people, not directly involved, had an awareness of the project and were supportive of the work undertaken.



Throughout the year we saw many of our volunteers dipping in and out of various activities, based on their preference for type of activity. This meant a greater variety of people had the opportunity to take part. We supported the Incredible Edible Bute group by delivering fortnightly work parties in both West Church and Battery Place sites. Volunteers and visitors attending had a chance to learn how to care for the vegetables, sow, seed and harvest. We brought the tools and equipment for these in our electric bike, allowing us to reduce our carbon footprint whilst promoting the work of Incredible Edible Bute and CCF. These work parties are a strong reflection on this community benefit element sought by our volunteers.

During the project we linked with other organisations for mutual benefit. In building the new garden, links were forged with community pay back team, who lent their labour in return for skills development. Local vegan network were very happy to have opportunities to share their thoughts and experiences with the wider community. Schools and nurseries had a high level of participation, with project work happening at education sites and also attending activities and events. Collaborations with local farms and Mount Stuart Trust worked well and provided unique experiences for participants. The project attracted attention beyond Bute, in particular Argyll Countryside Trust provided some labouring time in exchange for sharing the process of project development with them, many others came for a tour and knowledge exchange.

The project allowed us to aid introduction of two new community events celebrating the group; the opening of the Chapel Hill raised bed gardens and the 'Fruits of our Labour' carbon free food street festival. This is a reflection on the 'social' aspect that many of our volunteers joined to take part in, and both events were very well attended.

A final element to this project involved an end of project 'Shifting Normal', where we re-asked the same four questions; Does it make sense, Does it feel right, Can I do it and Do I have the time. The results showed a shift in opinion with regard to the number of people that reported that the concept of public food growing made sense to them. There was also a very strong swing in the number of people who said they were able to do it. This is a positive reflection upon the health and wellbeing aspect that our volunteers said they were interested in.

Activities and Climate Literacy⁶

Activity	How Climate Literacy was Improved
Incredible Edible Work Parties – 2 hours of horticultural activity at Battery Place or Chapelhill Garden. 26 events throughout the year – an average of 5 people attended these events.	Each work party there was tea break which provided opportunity to talk about global warming. Many topics were covered from economic systems to local food poverty and how climate change is caused by our actions and the impact on people as a result.
Steering Group Meeting – 1 hour per month to discuss Bute Carbon Free Food Project. 12 events	The focus of the meetings was the project delivery however there was time for discussion on climate with sign posting to Greener Scotland, Keep Scotland Beautiful and Love Food Hate Waste web sites so that people could follow through on particular topics.
Creation of Incredible Edible Accessible Garden, Chapel. Changing a derelict site into a Carbon Free Food public space. Over 3 months there were 22 work parties at the site.	<ul style="list-style-type: none"> • Understanding of access to and use of land for food production • Understanding of reuse and recycling through materials used • Understanding of access to local and season food – food poverty and mobility issues
Grow Your Own Workshops – 8 hours split over 4 weeks of horticultural training: Session 1 – Container use for indoor growing and seeding; watering do's and don'ts; Propagation Knowledge and Making a Propagator from Plastic Bottle Session 2 – Pricking out and potting on; planting on indoor growing and outdoor growing; introduction to tool maintenance Session 3 – Field walk and talk plant maintenance; practical plant maintenance; Session 4 – Field walk and talk identifying food ready for harvest; practical practise of harvesting; Presentation of Certificates and Veggie Soup & Currie 3 events ran – 2 at Bute Produce, 1 at new garden	<ul style="list-style-type: none"> • Understanding impact of weather on food production – flooding, drought and pestilence • Understanding of knowledge and skills required to create food • Understanding of threats to food security from global warming
Creating The Buy Local Think Global Directory – local directory which went to every household, 4293, on the island.	<ul style="list-style-type: none"> • Raising awareness of Zero Waste and practical signposting for recycling • Raising awareness of diverting waste from landfill through reuse and signposting to local options • Raising awareness of local food and drink suppliers, importance of buying local and seasonal, and reducing food waste • Raising awareness of circular economy

⁶ Detailed Project Timeline appended

Activity	How Climate Literacy was Improved
	<ul style="list-style-type: none"> • Raising awareness of food growing and composting • Promoting active travel and low carbon transport options • Highlighting issues on fossil fuels and need for energy efficiency
<p>Bute Carbon Free Food Diary Challenge – postcard campaign delivered with the directory and followed up with food diaries sent to those who responded to the postcards.</p>	<ul style="list-style-type: none"> • Reducing food waste as a positive to reduce carbon food print • Being mindful of what we buy, eat and throwaway
<p>Attendance at Local Events:</p> <ul style="list-style-type: none"> • Port Gala • Bute Fest • Bute Agricultural Show • Rothesay Horticultural Society Show 	<ul style="list-style-type: none"> • Promotion of the project and how people could get involved to take positive actions to reduce carbon footprint around food • Demonstration of composting and use of wormery • Showcasing local seasonal produce including honey • Promotion of community car club as alternative to car ownership
<p>Horticultural Skills Development</p> <ul style="list-style-type: none"> • Master Composting Workshop – 2 days of training on the science of composting – 2 events • Bee Talk – importance of bees and introduction to beekeeping – 2 ½ hours – 1 event • Certificate in Practical Horticulture – 10 days of horticultural training – 1 event • Seed Saving – sustaining bio-diversity and protecting land races – 1 day course – 2 events • Seed Sovereignty Talk – 1 hour – 1 event • Mobile horticultural training – 8 events <ul style="list-style-type: none"> ○ Tree Planting – 2 events ○ Fruit Bush Planting – 1 event ○ Hazelnut Tree Pruning – 1 event ○ Herb Spiral Building - 1 event ○ Appletree Nursery looking after plants – 5 events • Fruit tree planting in barrels – 2 events • Junior Composters – talk on composting, installation of wormery, talk on food waste – 5 events with 3 primary schools and 2 nurseries 	<ul style="list-style-type: none"> • Raising awareness of the approximately 900 tonnes of bio-degradable waste that goes to landfill from Bute each year • Raising awareness of impact of global warming and widespread pesticide use on pollinators • Developing knowledge and skills to increase locally grown food • Raising awareness of sustainability of food production and loss of bio-diversity across crops • Raising awareness of food security • The importance of plants in the carbon cycle <ul style="list-style-type: none"> ○ The role of trees in carbon storage ○ Food miles when buying out of season fruits ○ Understanding food production time – nuts and fruits ○ General messages about growing organically and health benefits • Understanding bio-degradable materials being diverted from landfill • Impact on climate of landfill • Reducing food waste and positive action
<p>Cookery Skills Development – 8 events</p>	

Activity	How Climate Literacy was Improved
<ul style="list-style-type: none"> • Raw food demonstration and tasting, 1 hour demonstrating courgettie and avocado sauce and seasonal salad – 1 event • Professional chef seasonal food demonstration and tasting utilising crops from kitchen garden at Mount Stuart – 1 event • Using different cuts of locally reared meat demonstration and tasting, 1 ½ hour – 1 event • Pot Luck Food from the World, 2 hours – 1 event • Festive Feast, 2 hours celebrating foods from around the world connected to festivals – 1 event • Nutrition for Health, 2 hours discussion about the benefits of different food groups and buying local, sharing soup and sandwiches – 1 event • The Hungry Gap demonstration and tasting, 3 hours drop in session about utilising local produce and store cupboard ingredients – 1 event • Bread making course, 2 hours on traditional soda bread making – 1 event 	<ul style="list-style-type: none"> • During demonstration awareness was raised of impact on food fads on local communities – avocado production increasing deforestation • During demonstration the chef raised awareness of importance of using local suppliers • Raised awareness of food waste when people stick to popular cuts instead of using the whole animal • Raised awareness of global supply chains, food miles and convenience of accessing ingredients • Raised awareness of historical global supply chains (saffron in a Swedish dish) and also food waste through excess • Raised awareness of local producers and localised supply chains, and also issues of food poverty • Raised awareness of making best use of resources through preserving techniques, local supply chains and seasonal foraging and unusual edible plants • Raised awareness of the carbon food print of mass produced supermarket white bread
<p>Low Carbon Food Events</p> <ul style="list-style-type: none"> • Opening of Incredible Edible Garden <ul style="list-style-type: none"> ○ 10 minute presentation on global food supply chain ○ 15 minute presentation on vegan diet ○ Seasonal food sharing ○ Good to go leftover boxes • Fruits of Labour <ul style="list-style-type: none"> ○ 10 minute presentation on local food supply chain ○ 15 minute presentation on sustainable beef farming ○ Seasonal food sharing ○ Good to go leftover boxes • Local Farm Visits – opportunity for people to learn where protein comes from, 1/2 day events X 2 • Interdisciplinary Learning Activity at Rothesay Joint Campus which included Home Economics, Maths, Science, Geography, Art and History departments conducting lessons 	<ul style="list-style-type: none"> • Covered exports and imports from Bute; long supply chains and impact on climate • Highlighted impact of animal farming on climate and use of resources such as land and water • Covered reducing carbon food print by buying locally produced food • Highlighted benefits of local producers versus global supply, and positive impact of grass fed rearing and land • Raised awareness of local available food and preventing food waste • Linked curriculum for excellence to climate action, sustainable communities, responsible production and consumption

Activity	How Climate Literacy was Improved
associated with global warming and food	
<p>Other activities</p> <ul style="list-style-type: none"> • Communication through social media • Communication through web site • Communication main stream media • Carbon literacy training – 2 days • Love Food Hate Waste workshop – 1 day • TSI Volunteer of the Year Award • Nomination to Scottish Rural Awards • Hosted visits <ul style="list-style-type: none"> ○ Argyll & the Isles Coast & Countryside Trust – knowledge and labour exchange ○ Incredible Edible Network – tour of sites ○ Social Enterprise World Forum – tour of sites and presentation about importance of community environmental actions ○ Community Enterprise in Scotland – tour of sites and presentation about social enterprise action against climate change 	<p>Used #tags #Bute #butecarbonfreefood #towardszerocarbonbute #zerowastebute to reinforce the aims of activities and events</p> <p>Key messages for page posts raised awareness of food production; buying local; food consumption and food waste</p> <p>Links were shared to signpost people to other sources of information</p> <p>Blogs raised awareness about behaviour change to reduce carbon foot print around:</p> <ul style="list-style-type: none"> • Buying habits – considering locally produced food; seasonality; storage and reducing waste • Cooking skills – using local, seasonal food, and using leftovers to create new meals <p>The project was recognised beyond Bute which presented opportunities to raise climate change issues and local community actions to a wider audience.</p>

Learning and Reflection

Overall, this was an ambitious and innovative project. We delivered a very strong project, achieving our goals and exceeding our carbon targets. We did face a few challenges during the project.

What went well

The project gave an excellent opportunity for community members to build links, as reflected on in our volunteer video diary. Some of the carbon reduction elements were particularly well received by youngsters on the island; we planned to work with local primary schools to introduce wormeries and talk about composting but our local nurseries contacted us requesting to take part also. Indeed, one of these nurseries has a regular monthly “understanding where our food come from” session at the new garden.



The building of the accessible garden was a great success. On reflection it turned out to be a more ambitious project than the first idea and development work. Luckily we gained a wonderful volunteer who had the right technical skills, knowledge and time to make this part of the project a success, and is evidence of the high degree of good engagement work. We are very grateful to John Innes, and were delighted that his efforts gained wider recognition through Argyll & Bute TSI Volunteer of the Year Award.

What we would change

Ideally, it would have been more comfortable to do the original 2 year project as planned very specifically around volunteer engagement, capacity and capability building. With much focus on delivering outputs and outcomes, there was little time to work with volunteers on governance and legacy. Securing year 2 funding is very welcome. Accessing the training the trainer Climate Literacy course was unsuccessful, and this was not followed up by the group. This would have built on island capacity to carry that work. Hopefully we can revisit this.

What didn't work well

Partnership working with Argyll & Bute Council (ABC) – this did not work out as anticipated. A large part of the project was based around accessing a particular facility. The project plan was adjusted to take account of ABC internal decision making processes, despite pre-project positive indications, which in the end resulted in the facility not being made available. The project plan had to be changed to ensure activities and events were implemented and outcomes achieved. Similarly, it had been expected that ABC would provide some help with preparing the derelict site and this also did not transpire. Thankfully a local construction business was able to offer support.

Direct marketing failed to achieve the response hoped for. Whilst the directory was well received, very few people recognised the postcard as a call to action. Working with networks and organisations was much more effective.

viii Local seasonal cookery demonstration



Sustainable Legacy

There is now a wonderful incredible edible accessible garden for our community to use. There are ideas on how to fund this post the new funding period which will be explored. The Town Orchard – fruit trees in barrels – will be a wonderful legacy providing free fruit for our community over the coming years, along with the herb and fruit bush beds at Battery Place.

Sustainability of Bute Produce Green Box scheme has taking a big leap forward, and we believe this is related to the high awareness of supporting low carbon food chains.

The project has attracted attention from beyond Bute, as previously mentioned. As a result, we have secured an intern as part of the Food, Poverty and Social Exclusion Internship project to undertake an evaluation of the project. This will provide an external view of the projects' impact and should be available for sharing with other communities.

The project was designed to kick start the idea of Bute as a Sustainable Food Island. This theme is being taken forward by Mount Stuart Trust, who have appointed a consultant to look at how we might create a local food brand Bute Kitchen with local primary producers, manufacturers , retail and hospitality working together to promote the provenance of Bute.



Supporting Information

Quantitative evidence

- CCF Activities Grid Tracker Final Report
- CCF Carbon Tool v3.5 Fyne Futures Final Update
- Carbon Reporter v3.3 Final Update
- Detailed Project Timeline
- Attendance registration except

Qualitative evidence

- <https://www.facebook.com/ButeProduce/> - awareness raising posts, events and activities, photo diary of the project
- <https://www.facebook.com/TZCBute/> - awareness raising posts, climate literacy, photo diary of the project
- <https://www.facebook.com/IncredibleEdibleBute/> - volunteer group page
- <https://twitter.com/TZCB> - #butecarbonfreefood #bute
- <https://youtu.be/a86E3rtuZXA> - short video diary of the project
- <https://www.eatargyll.com/> - blogger

